

OPERATOR'S MANUAL

This manual provides information on installation, operating, maintenance, trouble shooting & replacement parts for

CHICK-FIL-A REFRIGERATED BREADING TABLE 52365WPRM-CFA



NOTIFY CARRIER OF DAMAGE AT ONCE.

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.



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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Randell customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by some of the best warranties in the food service industry and by our professional staff of service technicians.

Retain this manual for future reference.

NOTICE: Due to a continuous program of product improvement, Randell reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____



The serial number is located inside the right door on the interior rear wall of the refrigerated base compartment.

800-621-8560

**Randell Service and Parts
Hotline**

Unit Specifications



52365WPRM-CFA

Model	L	D	H	Work Hgt.	Doors	H.P.	Volts	Amps	NEMA	Cubic Volume	Ship Wt.
52365WPRM-CFA	65"	33"	41.25"	38.5"	3	1/2	115	10	5-15P	52.135	492

Unit Installation

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

1. **Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. All casters must be in contact with the floor to support the weight. Casters may require shims in order for the caster to be in contact with the floor.
NOTE: If there is a question pertaining to weight load limits, consult the factory at 1-800-621-8560.
2. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Also, avoid locating in an unheated room or where the room temperature may drop below 55° F (13°C) or about 86°F (32°C).

INSTALLATION CHECKLIST

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all visible components for any potential damage
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. Power up unit once plugged in.
4. Allow unit time to cool down to holding temperature.
5. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
6. Confirm that the unit is holding temperature.
7. Allow your unit to operate for approximately 45 minutes before putting in food to allow interior of unit to cool down to storage temperature.

NOTE: All motors are oiled and sealed.

NOTE: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

ELECTRICAL SUPPLY: The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located on the rear interior wall. .

NOTE: It is important that a voltage reading be made at the compressor motor electrical connections, while the unit is in operation to verify the correct voltage required by the compressor is being supplied. Low or high voltage can detrimentally affect operation and thereby void its warranty.

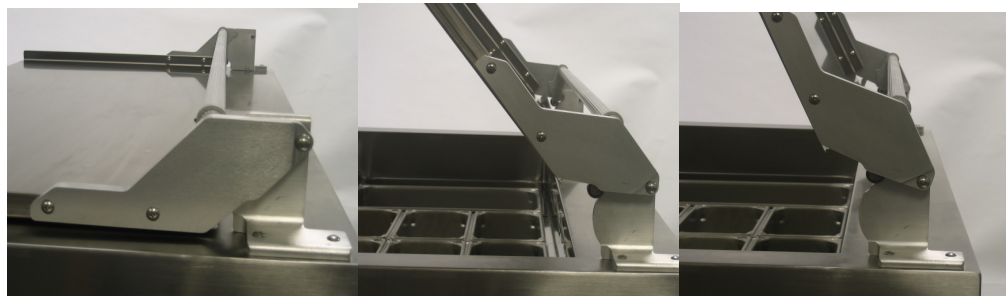
UNIT INFORMATION

Mechanical Compartment

1. The breading station is supplied with a main power switch. The switch is located on the rear of electrical box behind the upper hinged vented door. The main power switch will completely shut down the upper rail as well as the lower refrigerated base.
2. The rail power switch is located on the front of the electrical box. The rail power switch will shut down the rail for nightly shut down and cleaning. The lower refrigerated base will continue to cool when the rail power switch is off.
3. Two digital temperature controls are located on the front of the electrical box. The upper control regulates temperature for the rail and the lower control regulates temperature for the refrigerated base. (See Unit Operation page 11).
4. The condenser filter indicator light is located on the front of the electrical box. If illuminated the condenser filter must be cleaned or replaced. (See Preventative Maintenance page 12).
5. The condenser filter is located behind the lower hinged vented door. (See Preventative Maintenance page 12).
6. The drain valve for the upper rail is found behind the upper hinged vented door. The rail may be drained by placing a pan under the drain valve and opening the valve. (See Evening Shut Down of Prep Rail).

Upper Rail Lid and Lift Mechanism

1. The lid can be positioned three ways
 - Fully closed
 - Opened
 - Fully opened



Note: All cleaning of rail lift mechanism must be done while lid is in closed position. The tension of the lift mechanism has been pre-set at the factory.

Unit Operation - cont.

MORNING STARTUP OF PREP RAIL

1. Unit cleaning may be performed at this time.
2. Turn on unit. Power switch for rail is found behind upper hinged vented door.
3. Allow a minimum 45 minutes for your unit to cool down before loading product.
4. Load the product and proceed with food preparation.

Note: Product entering unit must be at 41 °F or less.

EVENING SHUT DOWN OF PREP RAIL

1. Remove product from unit at the end of the day's preparation.
2. Turn off unit
3. Unit cleaning may be performed at this time if the frost has melted off the surface.
4. Once defrosted, the rail drain may be opened to remove any water that has resulted from the defrosting procedure.

TEMPERATURE CONTROLS

Your refrigerated breaching table is equipped with a temperature adjustment control for the refrigerated rail as well as a temperature adjustment control for the refrigerated base which are located inside the mechanical housing behind the upper hinged vented door.

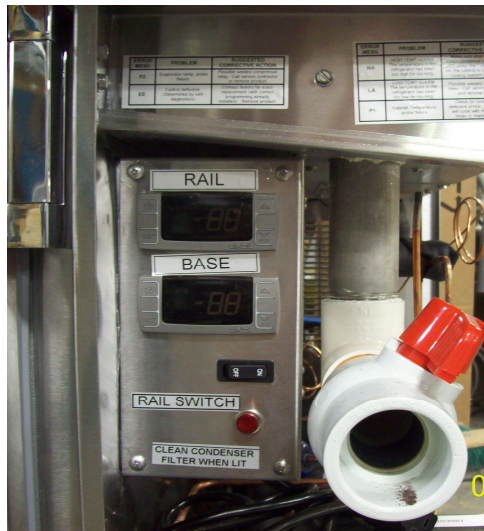


Figure 1 illustrates the outer panel of the mechanical housing. The upper temperature control is for the refrigerated rail and the lower temperature control is for the refrigerated base.

Unit Operation - cont.

To raise temperature in the refrigerated rail:

- A. Push and hold the “set” button until 34 appears then release the “set” button. 34 is the current set point temperature.
- B. Push and release the up arrow 2 times until 36 is displayed. Push and release the “set” button one time. The new set point, 36, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated rail:

- A. Push and hold the “set” button until 34 appears and then release the “set” button. 34 is the current set point temperature.
- B. Push and release the up arrow 2 times until 32 is displayed. Push and release the “set” button one time. The new set point, 32, will flash 3 times and then will be locked in.

NOTE: It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 28 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.

To raise the temperature in the refrigerated base:

- A. Push and hold the “set” button until 34 appears then release the “set” button. 34 is the current set point temperature.
- B. Push and release the up arrow 2 times until 36 is displayed. Push and release the “set” button one time. The new set point, 36, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated base:

- A. Push and hold the “set” button until 34 appears and then release the “set” button. 34 is the current set point temperature.
- B. Push and release the up arrow 2 times until 32 is displayed. Push and release the “set” button one time. The new set point, 32, will flash 3 times and then will be locked in.

NOTE: It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 28 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.

Preventive Maintenance

Randell strongly suggests a preventive maintenance program which would include the following **monthly, weekly, and daily** procedures:

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic Preventative Maintenance.

Cleaning of all condenser coils on a **monthly** basis. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum, cleaner and brush. *Proper care of the filter will reduce the need for this task. See item #6.*

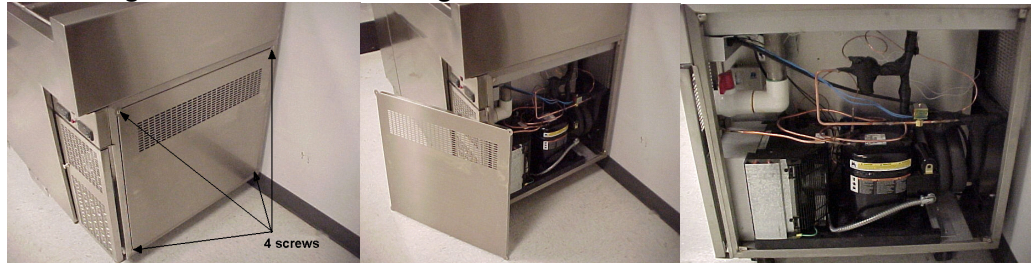
1A. Open lower louver ventilation door for the compressor compartment and remove mesh filter to view the condenser coil. Use brush attachment for vacuum in this area to vacuum all particles out of this area.

NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.

1B. Remove 4 phillips screws on right exterior side of compressor compartment to gain access to condensing unit. Vacuum all loose particles that can be seen being careful not to damage any wires or copper lines.

1C. Blow out condenser coil from rear to front of unit with compressed air (30 PSI maximum). Forcing air in this direction allows the particles to exit the same direction in which they had entered.

Accessing the Mechanical Housing



Step 1: Remove 4 screws.

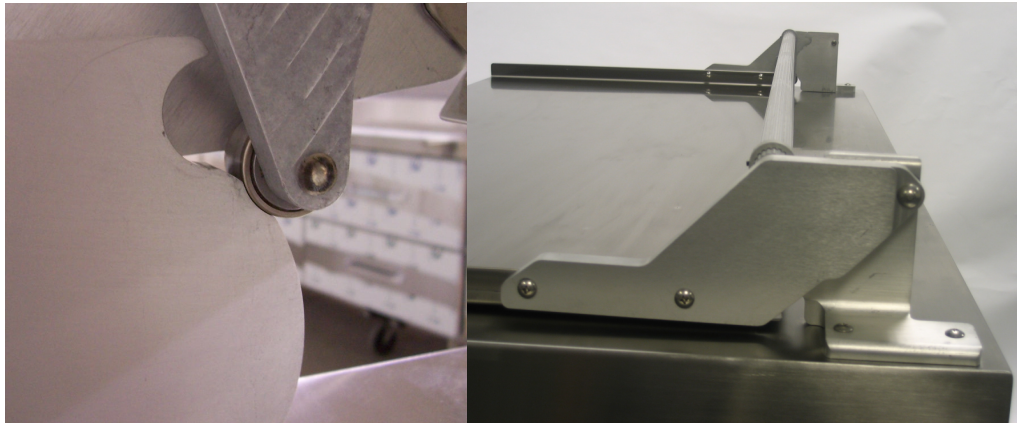
Step 2: Pull off side panel.

Step 3: Access components.

2. Clean and disinfect drains with a solution of warm water and mild detergent on a **monthly** basis.

3. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent on a **monthly** basis.
4. Clean all gaskets on a **weekly** if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
5. Clean the grease filter on a **weekly** if not daily basis with either hot water, mild detergent, or by cycling through a dishwasher.
6. Clean upper lid hinge mechanism on a **daily** basis with a damp cloth containing a solution of warm water and mild detergent to remove any debris that may interfere with the hinge function.

Note: The upper lift mechanism must be cleaned while the lid is in the down position. Do not lift the lid while cleaning.



Wipe along roller guide as well as the surface the roller rolls along

NOTE: DO NOT USE SHARP UTENSILS FOR ANY OF THE ABOVE PROCEDURES.

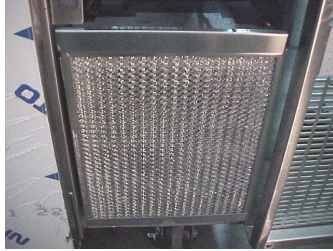
JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM.

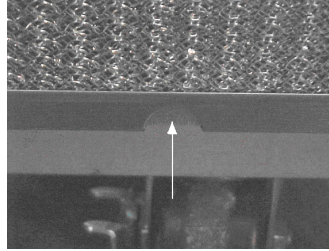
NOTE: Do not use steel pads, wire brushes, scrapers, or chloride cleaners to clean your stainless steel.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

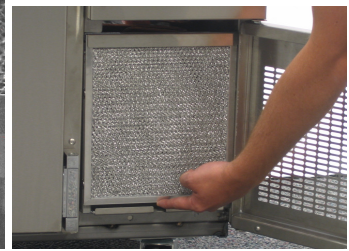
STEPS FOR REMOVING THE GREASE FILTER FOR CLEANING



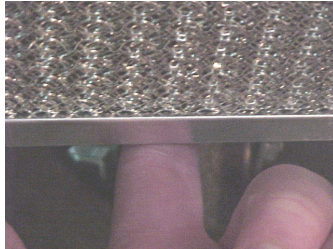
Step 1: Locate grease filter on the front of the condenser air in duct. Behind lower hinged vented door.



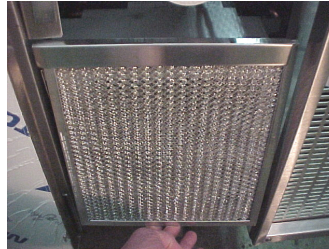
Step 2: Locate finger hole opening to remove filter without the use of tools.



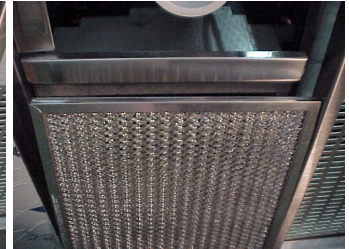
Step 3: Insert finger and force filter upwards.



Step 4: Filter should fall out in your hands.



Step 5: Pull downwards to release the filter at the top.



Step 6: Filter should fall out of the top holding bracket.



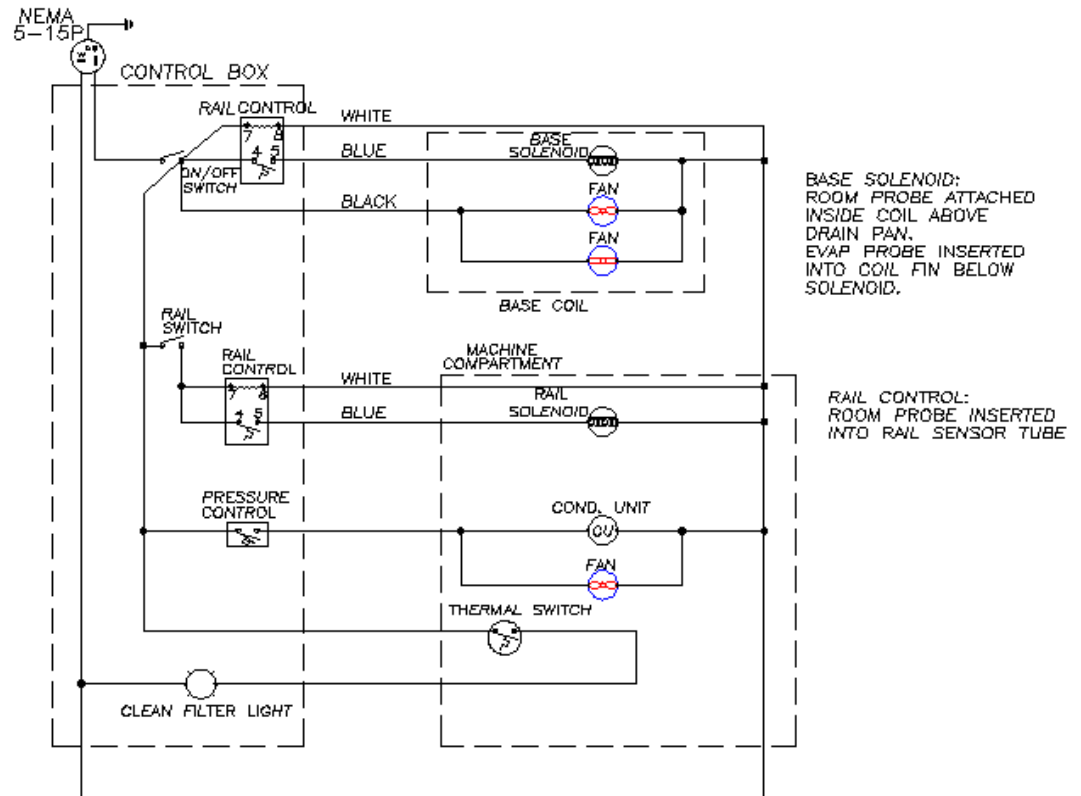
Step 7: Removing the filter also allows access to the condenser for cleaning.

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult the local ASA or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience.

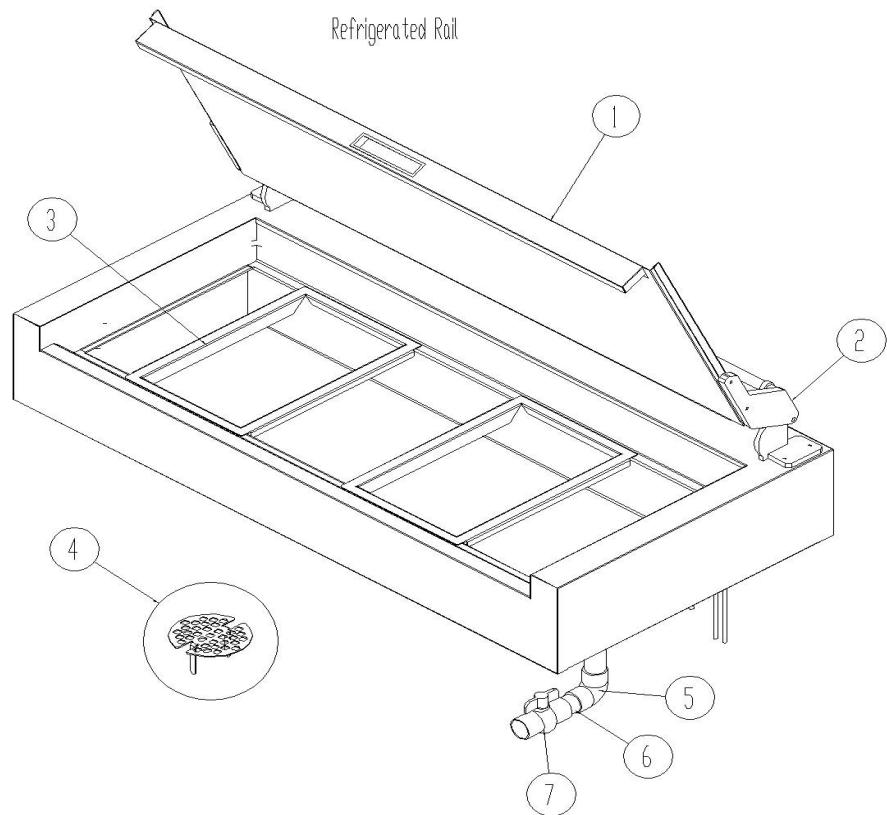
Randell believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

Electrical Diagram

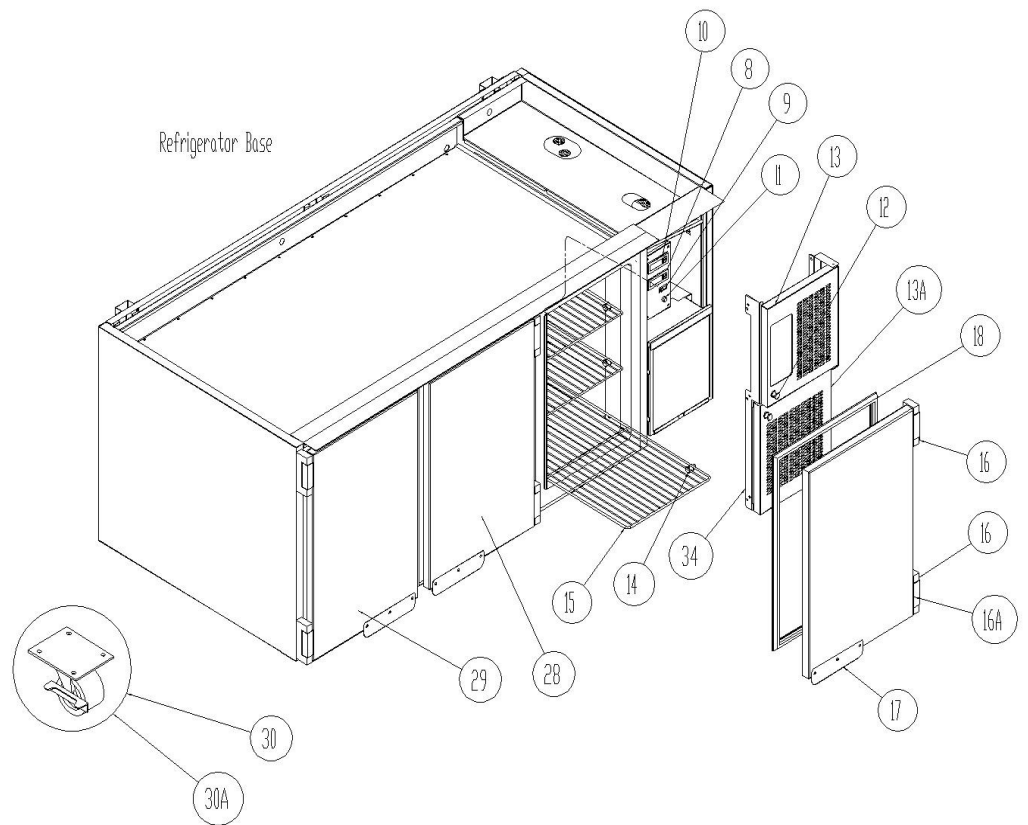


Trouble Shooting Guide

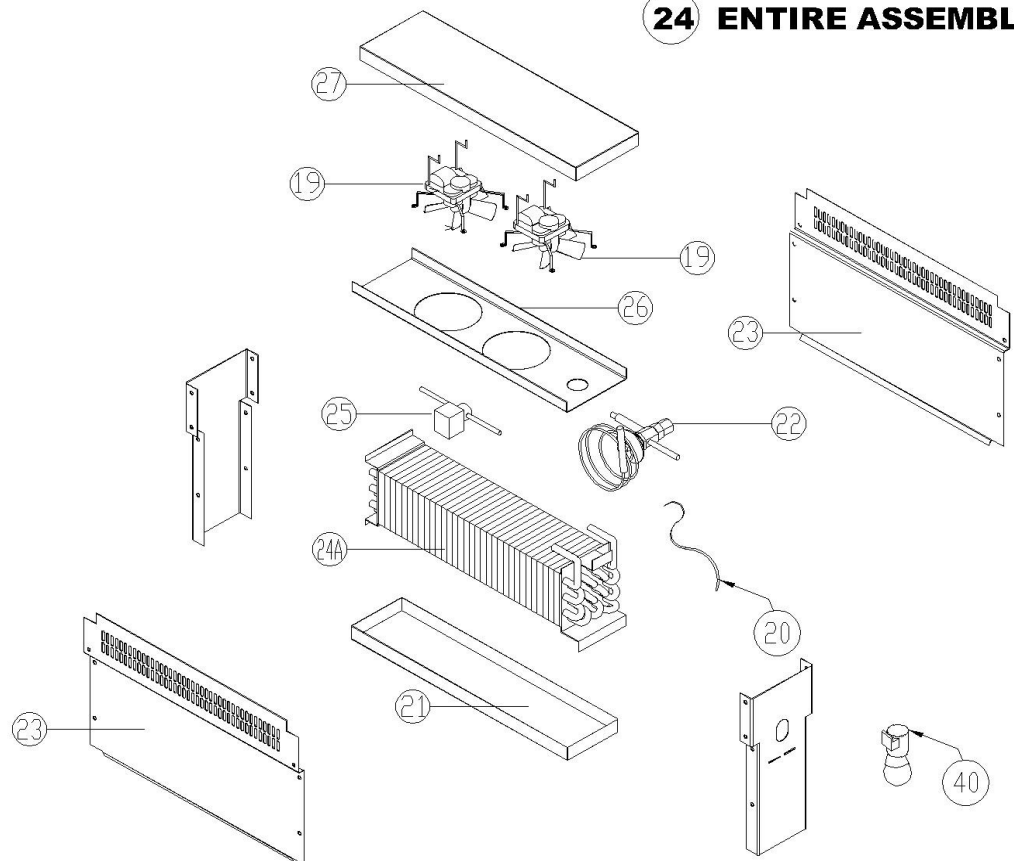
SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	1. No power to unit 2. Temperature control turned off 3. Temperature control faulty 4. Compressor overheated 5. Condenser fan faulty 6. Overload protector faulty 7. Compressor relay faulty 8. Compressor faulty	1. Plug in unit 2. Check temperature control 3. Test temperature control 4. Clean condenser coil/filter 5. Service condenser fan 6. Test overload 7. Test relay 8. Call ASA for service
Unit short cycles	1. Condenser coil/filter dirty 2. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 5. Solenoid not seating	1. Clean coil/filter 2. Service fan and motor. 3. Call ASA for service 4. Check outlet voltage 5. Call ASA for service
Unit runs constantly	1. Condenser coil/filter dirty 2. Condenser fan faulty 3. Filter light on	1. Clean coil/filter 2. Service condenser motor 3. Clean/change condenser filter
Unit not cold enough	1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil/filter dirty 4. Filter light on 5. Refrigerant leaking or contaminated	1. Adjust control to lower setting 2. Test control 3. Clean coil/filter 4. Clean/change condenser filter 5. Call ASA for service
Unit too cold	1. Temperature control set too low 2. Temperature control faulty	1. Adjust control to raise setting 2. Test control
Dixell control errors	1. Flashing "HA" 2. Flashing "P1" 3. Flashing "P2"	1. High Alarm error 2. Primary probe failure 3. Secondary (defrost) probe failure
Unit noisy	1. Compressor mountings loose or hardened. 2. Condenser fan damaged or hitting fan shroud	1. Tighten or replace compressor mountings 2. Inspect condenser fan



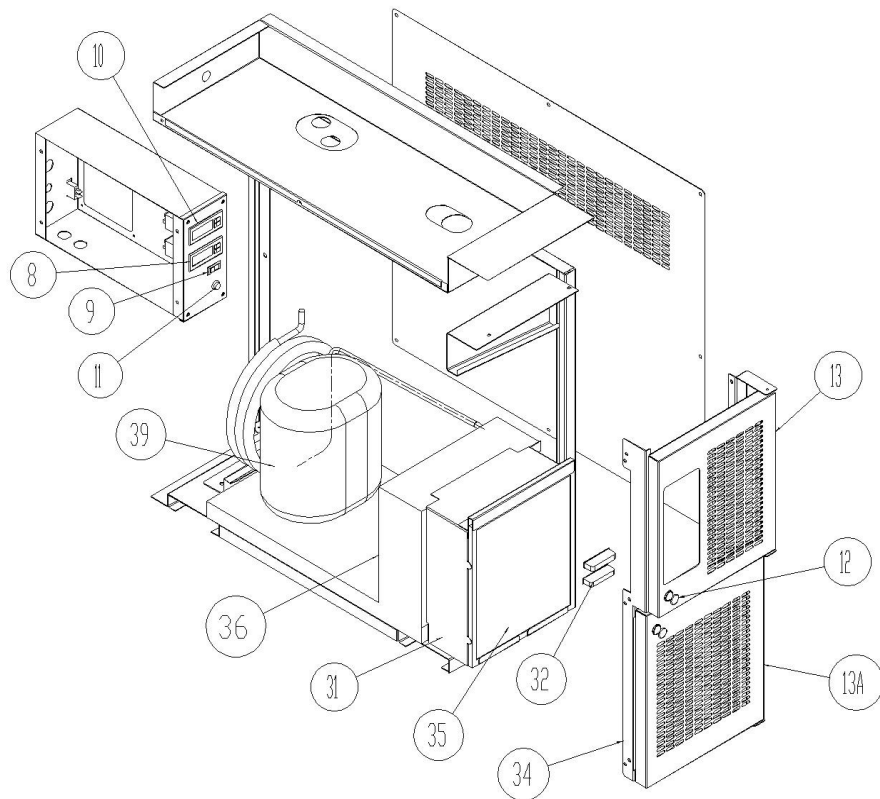
CAUTION: Hold lid with both hands securely at all times during opening and closing.



24 ENTIRE ASSEMBLY



Mechanical Housing



ITEM	DESCRIPTION	PART #
1	Hinged Cover with Recessed Handle	RP PCR0501
2	Counter Balance Hinge Lift Assy	HD HNG0501
3	Adapter Grid, 12" x 20"	RP ADP0801
4	Drain Screen, 2"	RP DSN002
5	Elbow, 1 1/2" PVC Fem x Glue	PB ELB9905
6	Pipe, 1 1/2" PVC	PB PIP150
7	Ball Valve, 1 1/2" PVC Female	PB VLV9901
8	Dixell Digital Control for Base	RP CNT0204
9	Rocker On/Off Switch for Rail	EL SWT0502
10	Dixell Digital Control for Rail	RP CNT0501
11	Clean Condenser Indicator Light	EL LGT0305
12	Louver Knob, Aluminum	HD PIN0102
13	Louver Door – Top	RP LVR0707
13A	Louver Door – Bottom	RP LVR0708
14	Shelf Pins, Aluminum	HD PIN0102
15	Shelf, 13-1/8" x 25-1/4" Stainless Steel	HD SHL015SS
16	Door Hinge Top/Bottom	HD HNG0706
16A	Door Hinge Self Closure Spring (Bottom Only)	HD HNG0707
17	Toe Style Bracket/Door Handle, Stainless Steel	RP HDL0501
18	Door Gasket	IN GSK1020
19	Evaporator Fan Motor, 120V w/blade	EL MTR2338

20	Temperature Control Probe - Dixell	RF CNT0505
21	Evaporator Condensate Pan, Plastic	RP DRP107
22	Expansion Valve	RF VLV404
23	Shield Panel for Base Coil Assembly	RP PNL107
24	Evaporator Coil Assembly	RP CSY108SL
24A	Evaporator Coil	RF COI107
25	Solenoid Valve	RF SOL9801
26	Evaporator Fan Shroud	RP SHD107
27	Mounting Support Bracket for Base Coil Assembly	RP SPT0500
28	Door Assembly with Toe Bracket, Right Hinge	RP DOR0708
29	Door Assembly with Toe Bracket, Left Hinge	RP DOR0707
30	Caster, 4-1/2" Overall with locking mechanism	HD CST030
30A	Caster, 4-1/2" Overall without locking mechanism	HD CST031
31	Condensing Unit Shroud	RP HSG0501
32	Magnetic Catch & Bracket Assembly for Louver Door	RP CTH0501
33	Magnetic Catch	HD CTH9901
34	Magnetic Catch Plate	RP BRK0508
35	Grease Filter, Condenser 9-1/2" x 11" Alum. w/pull handle	HD FLT0701
36	Condensing Unit	RF CON9901
37	Condenser Fan Blade	RF FAN007
38	Condenser Fan Motor	RF MTR0101P
39	Compressor	RF CMP9902P
40	40W shatterproof light bulb	EL LGT200